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# HEREBS

are rich in vitamins, aid digestion, and add piquancy to almost any cooking.

The secret of the successful use of herbs is **SUBTLETY**. One should never be conscious of the flavor of any one herb. Instead, a proper blending of herbs, used in proper amount, will add a fascinating, subtle "flavoring" which transforms even canned food into a delectable dish. You will find that experiments with out herbs will develop favorite combinations and receipts.

We have blended and powdered many herbs for culinary use. A pinch is generally all that is needed to flavor any dish. Use the herbs as you would any condiment.

**OLD-FASHIONED HERB POWDER** is a blend of herbs and spices. It may be used in many ways, including cream soups, vegetables or entrees cooked with cream sauce, egg-dishes, baked beans, or even cottage cheese.

**BLENDDED TARRAGON SEASONING** is more delicate in character, and is a great favorite with our customers. It is delicious in cream soups, and casserole dishes. Try it in cream soups sometime. It is also excellent with spaghetti, prepared chuck, fowl, etc., and, in fact, adds interest to practically any dish.

**SPICED HERB POWDER** is a blend of herbs and spices to which we have added five spices from the East. This seasoning is delicious with ham, squash, spinach, canned peas, and in soups and salads. It is also excellent as a pickling spice.

**CHEF'S HERBS** are powdered so that they may be added directly to the fish, stirred into the sauce, or sprinkled over the dish at the last. They are excellent with all kinds of seafood.

**KITCHEN HERBS** and **COOKERY HERBS** cannot be recommended too highly. These are used in my tomato dish. This blend is especially delicious in cream soups, chowders, soup and stewed tomatoes. In order to facilitate handling, the herbs are put in individual bags of a size suitable for the average dish. Before serving, the bag is easily removed.

**HERB BAGS** are put up for "Omelette au fines herbes" and may be used with creamed or scrambled eggs. Mix the herbs with a little butter, add a little egg and add a little onion if desired.

**MEAT HERBS** is designed for meat stock, gravies, etc.. Add a few sprigs to the meat when cooking. For the last hour of cooking, (Herbs become bitter when overcooked) add a few more. For large households we put up extra-sized bags.

**SALAD HERBS** is a combination of twelve herbs. This blend may be beaten into the dressing and sprinkled over the salad.

**HERB VINEGAR** is delicious. It is made from fresh herbs steeped for weeks in a mild, pure vinegar.

**HERB FARM SEASONING SALT** is excellent with broiled chops, and broiled fish. For meat cakes, work one teaspoonful into two pounds of chopped meat. Good also on potatoes, corn and other farm products.

**POULTRY STUFFING HERBS** are not only delicious fillings but are also good when cooked with stewing chickens, etc.

**TEN HERB TEA.** A cup of this health beverage before retiring will prove beneficial as a "regulator."

**HEALING SALVE.** Containing only the purest ingredients, this salve is excellent for chapped lips and cough or dry skin.

**EYE LOTION.** Soothing, strengthening and refreshing.



We also sell jars of individual Herbs.

BALM	CORIANDER	CHIVE	CUMARY
BASIL	DILL SEED	CINNAMON	DAHLIA
BAY	FENNEL	CHIVE	EGGPLANT
BURNET	LAVENDER	LEMON	ELDERBERRY
CAMOMILE	MARJORAM	LETTUCE	EMULSION
CHERVIL	MATE YERRA	LICORICE	ESPRESSO
CELERY SEED	(PARACU)	LIME	ESCARPINA
CELERY LEAVES	MINT	LAVENDER	ESCARPINA
CHIVES	PARSLEY	LAVENDER	ESCARPINA

Our herbs are home grown and are harvested in drying rooms under controlled conditions. This assures a uniform quality and keeps them green and fresh in appearance.







# A Guide

to the use of

# The Herb Farm Products



<b>Apple Pie</b>	{ Dill Seeds sprinkled under crust
<b>Apple Pudding</b>	
<b>Beans (Boston)</b>	Spiced Herb Powder or Blended Tarragon Seasoning
<b>Beans (Green)</b>	Pinch of Basil while cooking
<b>Beef</b>	Herb Farm Seasoning Salt on beefsteak or mixed in chopped meat Herb Bouquet bag cooked with stew or pot roast
<b>Cheese Dishes</b>	Blended Tarragon Seasoning Old Fashioned Herb Powder
<b>Chicken Dishes</b>	Use either { Poultry Stuffing Old Fashioned Herb Powder Blended Tarragon Seasoning Spiced Herb Powder with fricassee
<b>Cold Slaw</b>	Salad Herbs
<b>Corn</b>	Herb Farm Seasoning Salt
<b>Cottage Cheese</b>	Salad Herbs mixed in or Rue mixed in and chopped chives sprinkled on top

<b>Eggs</b>	Omelette Herbs Blended Tarragon Powder
<b>Fish</b>	Fish Cookery Herbs Herb Farm Seasoning Salt
<b>Forcemeat</b>	(See Beef)
<b>Ham</b>	Spiced Herb Powder
<b>Hamburg Steak</b>	(See Beef)
<b>Lamb</b>	Herb Farm Seasoning Salt Spiced Herb Powder
<b>Lettuce</b>	Fish Cookery Herbs Spiced Herb Powder Old Fashioned Herb Powder
<b>Mushrooms</b>	Blended Tarragon Powder
<b>Button</b>	(See Lamb)
<b>Peas</b>	With canned peas use Spiced Herb Powder
<b>Pork</b>	Spiced Herb Powder Add extra Thyme if desired
<b>Potatoes</b>	Herb Farm Seasoning Salt
<b>Poultry</b>	(See Chicken)
<b>Rice</b>	Blended Tarragon Powder Old Fashioned Herb Powder

## **Salads**

### **Salad Herbs**

## **Sauces**

<b>Butter . . . . .</b>	<b>Herb Farm Seasoning Salt</b>
<b>Bernais and { . . .</b>	<b>{ Blended Tarragon Powder or</b>
<b>Hollandaise } . . .</b>	<b>{ Old Fashioned Herb Powder</b>
<b>Mayonnaise . . . . .</b>	<b>Old Fashioned Herb Powder</b>
<b>White Sauce . . . . .</b>	<b>Blended Tarragon Powder</b>

## **Sauces to use**

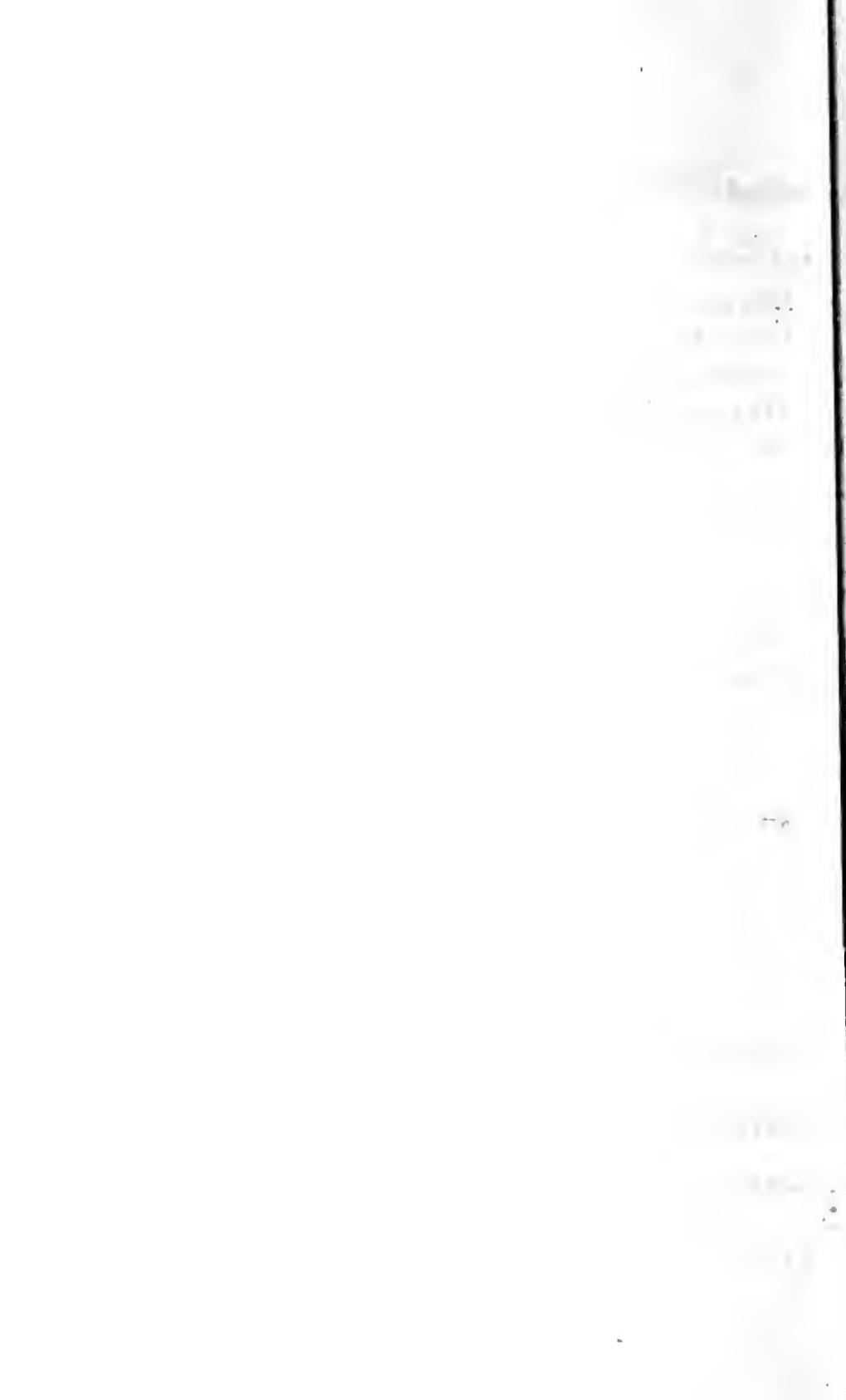
**with Fish**

### **Fish Cookery Herbs**

## **Soups**

<b>Beef</b>	<b>Herb Bouquet</b>
<b>Chicken Consumme</b>	<b>Poultry Stuffing Herbs</b>
<b>Corn</b>	<b>Herb Farm Seasoning Salt</b>
<b>Cream of Chicken</b>	<b>{ Poultry Stuffing Herbs or</b>
	<b>{ Blended Tarragon Powder</b>
<b>Cream of Tomato</b>	<b>Tomato Cookery Herbs</b>
<b>Cream of Mushroom</b>	<b>Blended Tarragon Powder</b>
<b>Pea</b>	<b>Spiced Herb Powder</b>
<b>Rosemary</b>	<b>{ Add touch of Blended</b>
	<b>{ Tarragon Powder</b>
<b>Vegetable Soup</b>	<b>Tomato Cookery Herbs</b>
<b>Spaghetti</b>	<b>Blended Tarragon Powder</b>
	<b>Old Fashioned Herb Powder</b>
<b>Spinach</b>	<b>Spiced Herb Powder</b>
<b>Squash</b>	<b>Spiced Herb Powder</b>
<b>Veal</b>	<b>Spiced Herb Powder</b>





Individual Herbs (Sage, Thyme, etc.) cut.....	.35	2-oz. jar
	.60	4-oz. jar
Blended and Powdered Herbs.....	.40	2-oz. jar
(Such as Salad, Omelette, etc.)	.75	4-oz. jar
Soup Bags (Herb Bouquet and Tomato Cookery) .....	3 jars for \$1.00, or .35 per jar	
Herbal Seasoning Salt, in glass shaker .25	{ Shaker and jar together .40	
In 4-oz. jar .25		

No. 1 Assortment .....

    6 small jars \$2.25

    6 large jars \$4.00

No. 2 Assortment .....

    6 small jars \$2.00

    6 large jars \$3.50

Herb Vinegar .50 per  $\frac{1}{2}$  pint.

Ten Herb Tea .40 per jar,  
.75 per  $\frac{1}{2}$  pound.

Salad Herbs  
Poultry Stuffing Herbs  
Omelette Herbs  
Blended Tarragon Powder  
Old Fashioned Herb Powder  
Spiced Herb Powder or Fish Herbs  
Tomato Cookery Herbs  
Herb Bouquet  
Salad Herbs  
Blended Tarragon Powder  
Old Fashioned Herb Powder  
Omelette Herbs or Fish Herbs

Healing Salve .75 per jar.  
Eye Lotion .75 per bottle.

